

## § 51.3211

matter shall be judged on the same basis as stained onions;

(e) Mechanical when any cut extends deeper than two fleshy scales, or when cuts seriously damage the appearance of the onion; and,

(f) Watery scales when more than the equivalent of two entire outer fleshy scales are affected by an off-colored, water-soaked condition. The off-color must be of some shade of brown or yellow.

### § 51.3211 Diameter.

*Diameter* means the greatest dimension of the onion at right angles to a line running from the stem to the root.

#### METRIC CONVERSION TABLE

### § 51.3212 Metric conversion table.

Inches	Millimeters (mm)
1/8 .....	3.2
1/4 .....	6.4
3/8 .....	9.5
1/2 .....	12.7
5/8 .....	15.9
3/4 .....	19.1
7/8 .....	22.2
1 .....	25.4
1 1/4 .....	31.8
1 1/2 .....	38.1
1 3/4 .....	44.5
2 .....	50.8
2 1/2 .....	63.5
2 3/4 .....	69.9
3 .....	76.2
3 1/2 .....	88.9
4 .....	101.6

## Subpart—United States Standards for Grades of Potatoes for Processing<sup>1</sup>

SOURCE: 48 FR 10802, Mar. 15, 1983, unless otherwise noted.

### § 51.3410 Grades.

(a) “U.S. No. 1 Processing” consists of potatoes which meet the following requirements:

- (1) Basic requirements:
  - (i) Similar varietal characteristics;
  - (ii) Moderately firm; and,
  - (iii) Fairly well shaped.
- (2) Free from:

<sup>1</sup> Compliance with the provisions of these standards shall not excuse failure to comply with provisions of applicable Federal or State laws.

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- (i) Freezing or freezing injury;
- (ii) Blackheart;
- (iii) Late Blight Tuber Rot;
- (iv) Southern Bacterial Wilt;
- (v) Bacterial Ring Rot;
- (vi) Insects, worms or larvae;
- (vii) Soft rot and wet breakdown;

and,

(viii) Loose sprouts, dirt and foreign material.

(3) Free from damage by any cause.

(4) *Size*. Unless otherwise specified, individual potatoes shall be not less than 2 inches in diameter or 4 ounces in weight. Percentage(s) of a larger size(s) and/or a maximum size may be specified.

(b) “U.S. No. 2 Processing” consists of potatoes or usable pieces of potatoes which meet the following requirements:

(1) Basic requirements:

- (i) Similar varietal characteristics;
- (ii) Moderately firm; and,
- (iii) Not seriously misshapen.

(2) Free from:

- (i) Freezing or freezing injury;
- (ii) Blackheart;
- (iii) Late Blight Tuber Rot;
- (iv) Southern Bacterial Wilt;
- (v) Bacterial Ring Rot;
- (vi) Insects, worms or larvae;
- (vii) Soft rot and wet breakdown;

and,

(viii) Loose sprouts, dirt and foreign material.

(3) Free from serious damage by any cause.

(4) *Size*. Unless otherwise specified, whole potatoes shall be not less than 1½ inches in diameter, or usable pieces shall be not less than 4 ounces in weight. Percentage(s) of a larger size(s) and/or maximum size may be specified.

### § 51.3411 Usable piece.

“Usable Piece” means that portion of the potato remaining after trimming, or as it occurs in the sample:

- (a) Not have any unusable material;
- (b) Unless otherwise specified, weigh at least 4 ounces; and,
- (c) Must have at least 50% of peel remaining after trimming.